

GROUP MENU

Our Group Menu is designed for party Between 8-16 guests Which is A reduced A la carte Menu.

A pre order of the food is required and can be sent at least 7 days prior to your event.

Minimum of 2 Courses Per Person

Small Plates

Scottish Scallops, Chorizo, Signature Tomato And Chili Jam £13.00

Homemade Langoustine Agnolotti, Tiger Prawns, Parsley and Lemon Beurre Noisette , Fresh Chilli and Spring Onion £13.75

Smoked Duck Breast Carpaccio, Honey Glazed Figs, Garlic Croutons, Pistachio Mayo £11.50

Finely Sliced Fresh Beef Tomatoes, Homemade Vegan Whipped Feta wrapped in Courgette, Salsa Verde £9.85

Large Plates

Romney Marsh Lamb Rump, Pomme Anna, Baby Carrots, Kalamata Olive Tapenade Rosemary Jus £29.99

Pan Fried Local Venison Loin, Potato Fondant, Beetroot Gel, Confit Swede, Roasted Parsnip and Jus £29.99

Pan Fried Fillet Of Local Hake, Homemade Leeks Veloute, Hasselback Potatoes, Tenderstem Broccoli £25.99

Wild Mushrooms and Blue Cheese Gnocchi, Buttered Kale, Crushed Walnuts £20.99

Desserts

Journeys Homemade Crunchie, Salted Caramel, Honey Roasted Peanuts, Vanilla Ice Cream £8.99

Poached Local Pears, Cardamon Gel, Cheesecake Mousse, Pear Sorbet £8.50

Le Fromage; plate of 3 British cheeses for those that prefers savoury £12.50